



CASATA MONFORT

PINOT NERO TRENINO DOC

PRODUCTION AREA

Trentino – Hills of Pergine Valsugana (over 500 m)

SOIL TYPE

Sandy - pebbly

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Pinot Nero 100%

WINE MAKING METHODE

Red-wine fermentation on the skins, malolactic and then refining in small French oak barrels for more than one year and then in bottle for further six months.

TASTING NOTES

Colour: ruby-red.

Bouquet: intense and pleasant with sour cherries, raspberries and cranberries following one another on the palate.

Palate: fresh, agreeable, with a long, deep spicy finish.

ALCOHOL

13,50 %

FOOD MATCHING

White and red meats, roasts in general, fillet steak, wildfowl and lamb.

An elegant and refined wine.

SERVING TEMPERATURE

16 °C | 60 °F



Available in cases of 6 x 750 ml.